



Orange Lions Club

2025 Gumbo Cook-off

Deadline for Entry is Friday, September 27, 2025

Contestant Agreement

Head Chef _____ Signature _____ Date _____

Rules read and agreed to by Head Chef

Gumbo Category-Circle One: Chicken &/or Sausage or Seafood

Gumbo Team Name _____

Cell Phone-Main Contact _____

Cell Phone-2nd Contact _____

Email Address: _____

Completed forms and payment
can be mailed to:

PO Box 1572 Orange, TX 77631

Or email and pay via Venmo to
@OrangeLions

Entry Fee \$50 per entry: Paid: _____

Location: Riverside Family Pavilion

(all participants ENTER and EXIT via Gate 2-adjacent to kids' activities)

Set-up tent and Kitchen Friday, October 3, 2025 8 AM-9 AM

Gumbo Categories-Chicken &/or Sausage(optional), Seafood Gumbo-1st place, 2nd place, 3rd place for each category as well as fan favorite winners.

Cooking Begins: Saturday, October 4, 2025 7AM

Judging Begins: 2:00PM October 4, 2025

Winners Announced: 4:30PM October 4, 2025

Contestant shall pay to the Orange Lions Club at time of application an entry fee of \$50.00 per entry to reserve a team for 2025. Contestant understands the payment is non-refundable.

Full payment is required when application is submitted.

Contestant AGREES TO THE FOLLOWING TERMS AND CONDITIONS:

Contestant is responsible for obtaining all licenses, permits, health certificates, required training or items required by governmental agencies in order that the concession may be lawfully operated. Contestant required to contact the Orange County Health Inspector once registered as a vendor to ensure that all health codes are being met.

Orange County Health Inspector; James Scales 409-745-9748 or jscales@co.orange.tx.us.

Contestant will remove all tents, trailers, equipment, trash, etc. at the end of the event (October 4, 2025). Contestant booth space is 10' x 10'.

Contestant is responsible for all fixtures at concession booth.

Contestant agrees all LP gas tanks & valves shall be in good working condition and able to pass inspection before permit is issued. Water on site is non-potable. No Glass Containers.

Contestant agrees all extension cords used to conduct electricity shall be in good condition and of three-ground type, minimum wire size No. 14. Contestants will be provided with a 20 Amp plug for their 10x10 booth space.

Contestant is required to furnish one five (5) pound ABC fire extinguisher at booth. Contestant is to set up booth on Friday, October 3, 2025 from 8:00am-9:00am. Booth space is first come first serve.

There is no guarantee for attendance number for the festival.

Contestant is responsible for all trash. Contestant must bring own trash cans and responsible for disposing trash in roll off dumpsters located on festival grounds

Failure to comply with any / all conditions will result in immediate expulsion from the event and may jeopardize any future invitation.

For questions or concerns: orangelionsclub@gmail.com



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Gumbo Cook-Off Guidelines

October 4, 2025

Space:

(all participants ENTER and EXIT via Gate 2-adjacent to kids' activities)

Each gumbo contestant provides their own tent along the festival area, maximum tent size 10x10

Gumbo:

Gumbo Roux must be cooked on site the day of the cook-off beginning at 7:00 am. The main ingredient of the gumbo may include meat, poultry, shellfish, alligator etc... spices and secret ingredients may be used for seasoning purposes.

ALL Gumbo and roux MUST be prepared at the cook site and not prepared in advance.

Please furnish a minimum of 2 quarts of gumbo for judging. (NO rice).

Please furnish your own water for cooking purposes, as the water provided from hoses is not potable. Water for cleaning purposes will be provided at several locations.

Contestants may sell gumbo on Saturday October 4, 2025.

Judging Criteria:

- 1.Appearance-looks like a good gumbo-roux color, medium chocolate brown.
- 2.Aroma-should smell appetizing. It will differ with ingredients, shouldn't be overpowering.
- 3.Consistency-stirs like a good gumbo-thickness of base etc.
- 4.Texture-Balanced quantity of ingredients. Check for grease on top.
- 5.Flavor-tastes like a good gumbo, pleases palate.
- 6.Originality-Is it uncommon or unusual to you?
- 7.Cooking conditions are subject to inspection.

5-Excellent

4-Very good

3-Average

2-Below average

1-Unfit for human consumption

An award for Best Booth Decorations will also be awarded this year!

SAMPLES FOR THE CONTEST WILL ONLY BE TAKEN FROM LARGE POTS.

SAMPLES FROM SMALLER POTS WILL NOT BE ACCEPTED.

Judging-Gumbo samples will only be taken at 2:00pm.

Winners announced at 4:30pm

You will be provided with a covered Styrofoam bowl for your sample.

Do not fill the Styrofoam bowl to the top. Stop about an inch below the top of the bowl.

Your team number will be written on the side of the bowl.

Crowd Favorite tickets will be sold by the Lions Club for \$1 each. A receptacle will be placed at each contestants' booth where they can be deposited.



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Judging Criteria:

1. Appearance-looks like a good gumbo-roux color, medium chocolate brown.

Score:

2. Aroma-should smell appetizing. It will differ with ingredients, shouldn't be overpowering.

Score:

3. Consistency-stirs like a good gumbo-thickness of base etc.

Score:

4. Texture-Balanced quantity of ingredients. Check for grease on top.

Score:

5. Flavor-tastes like a good gumbo, pleases palate.

Score:

6. Originality-Is it uncommon or unusual to you?

Score:

7. Cooking conditions are subject to inspection.

Score:

Judge Name: _____

Cup Number (circle one): 1 2 3 4 5 6

5-Excellent

4-Very good

3-Average

2-Below average

1-Unfit for human consumption



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Earl's

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